



DATE NIGHT MENU

Available Wednesdays & Thursdays

TWO DINNERS | \$59

FIRST COURSE

CAESAR SALAD

OR

LOBSTER BISQUE

SECOND COURSE

12 OZ RIB EYE STEAK, SERVED WITH SAUTÉED SEASONAL VEGETABLES
AND MASHED POTATOES

OR

FETTUCCINE ALFREDO, SERVED WITH CHICKEN, WILD MUSHROOMS AND
ASPARAGUS AND GARLIC BREAD

OR

CHICKEN BREAST STUFFED WITH SPINACH, BACON, MUSHROOMS AND
MOZZARELLA, SERVED WITH SAUTÉED ASPARAGUS
AND MASHED POTATOES

OR

CAJUN STYLE WILD SALMON, SERVED WITH LYONNAISE POTATOES,
SAUTÉED ASPARAGUS, AND TOPPED WITH A MANGO AND PAPAYA SALSA

DESSERT

NEW YORK CHEESE CAKE

OR

RICH AND CREAMY VANILLA BEAN ICE CREAM